



# Module 6: Reporting and monitoring food hazards







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# Learning objectives

At the end of 'Module 6 - Reporting and monitoring food hazards' you will be able to:





List the penalties for breaches of the regulations



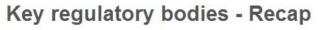












- Investigating reports of foodborne illness
- Providing advice to the food business or prosecuting for a breach of the regulations



- Conducting routine inspections of food businesses
- Auditing Food Safety Programs











### **Environmental Health Officers**

Representatives of the State Government Health Departments and the Local Council Environmental Health Services:

- Environmental Health Officers (EHO's)
- Health Inspectors
- Health and Building Inspectors
- Health Surveyors
- Health and Building Surveyors
- Food Surveillance Officers



- Ad hoc inspection
- Routine inspection
- Investigation
- Audit of the Food Safety Program



### **Environmental Health Officers**

Have power under the laws to:

- enter a property at any time 'right of entry'
- enter any area
- go through the property 'power to inspect'
- collect samples of food and beverages
- close a property down immediately
- give a warning with set time limits
- impose fines or have the owner charged

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# **Auditing of Food Safety Programs**

Food safety programs are monitored and audited by the Environmental Health Officers.

Food businesses that are required to have a food safety program must prepare for their audit and ensure that:

- · the food safety program is set out as a written document
- the food safety program is audited on a regular basis by an approved food safety auditor
- the appropriate records are made available to any food safety auditor
- copies are retained (four years).













# Penalties for breaches of regulations

Environmental Health Officers may identify breaches of the Food Act and supporting regulations during a range of activities such as inspections, investigations and audits.

### Some of the breaches include knowingly or negligently:

- · handling food in unsafe way
- selling unsafe food
- describing food falsely.





### Overview of penalties

- Vary for each state
- Some states use penalty points:
  - Each point costs \$100 (individual) and up to \$550 (business)
  - Maximum penalty is up to 5000 points or \$500,000 (individual) and up to \$2.75 million (business)
- States that don't use the penalty point system:
  - Fines of up to \$100,000 (individual) \$375,000 (business)
- All states include possibility of jail.









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## What does this mean to you?

As a food handler, you play an important role in monitoring and reporting processes.

### Monitoring

- You must follow your workplace hygiene procedures at all times
- If your food business is inspected, investigated or audited, your activities may be observed by the Environmental Health Officer
- If you are found to have personally breached the regulations, knowingly and negligently, you may be subject to a penalty or prosecution



### Reporting

You must report to your supervisor:

- any personal illness or symptoms of illness that may cause contamination
- any known or suspected instance of food contamination
- any customer complaint of food contamination or foodborne illness













# Reporting complaints of foodborne illness

### Reported illness

Get details:

- · Time and date of the report
- Name, address and contact details of person reporting the illness
- How many people are allegedly ill
- Time, date, what foods were eaten
- What food(s) the person suspects
- Suspected food in their possession

#### Supervisor or business owner

- Immediately inform your supervisor
- Package suspected contaminated food
- Refrigerate it
- Keep it isolated
- Review Food Safety Program
- Notify the Local Environmental Health Services





- Will then start an investigation
- Advise business
- Conduct audit of Food Safety Program
- Make recommendations
- May impose penalties or charges











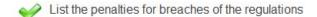


# **Module Summary**

Congratulations! You have now completed Module 6 - Reporting and monitoring food hazards.

You should now be able to:





Explain your role in monitoring and reporting processes

You can now return to the home page and proceed to the final module which is a summary of the key areas covered in this course.





